

# TERRESINIS

VERNACCIA I.G.T. VALLE DEL TIRSO



**GRAPE VARIETY** 85% Vernaccia di Oristano. Native white grape variety from the Tirso Valley, perfectly suited to alluvial soils where it best expresses its features, achieving the full ripeness of the fruits. 15% other local Sardinian grape varieties.

**SOIL** Alluvial soil; medium-sandy texture.

**VINEYARD SIZE** 8 ha

**TRAINING SYSTEM** Espalier, Guyot.

**FERTILIZERS** Natural organic, green manuring every other year.

**PLANT PROTECTION PRODUCTS** Traditional: sulphur and copper.

**WEEDING** Only mechanical.

**FERMENTATION** It ferments for about 20 days at a controlled temperature, 30% of the mass in durmast barriques and the remaining 70% in stainless steel.

**AGEING** Once assembled, the wine ages for one month in stainless steel tanks; weekly batonnage confers an important aromatic complexity and structure. Refining continues until bottling either in stainless steel or in concrete.

**DESCRIPTION** Bright straw yellow colour, the wine is dry, smooth and well-balanced on the palate. It has good persistence and body.

**ALCOHOL CONTENT** 13 % vol

**FOOD MATCHING** Cured fish roe (bottarga), shellfish and seafood cuisine.

**SERVING TEMPERATURE** 8-10 °C